



## JOHN DUVAL ANNEXUS MATARO 2016

- REGION:** Barossa Valley
- VARIETIES:** Mataro was sourced from a dry grown centenarian vineyard in the Light Pass subdistrict of the Barossa Valley.
- WINEMAKING:** Fermentation occurred in a small open top wooden vat fermenter.
- OAK MATURATION:** 100% barrel matured for 15 months, in mainly older French oak hogsheads (300 litres).
- TECHNICAL NOTES:** Alcohol 14%  
pH 3.51  
TA 6.4 g/l
- STYLE:** The inspiration from the Barossa's best old vine Mataro vineyards created the inaugural Annexus Mataro. It is a small selection from low yielding, dry grown Centenarian vines in Light Pass, made only in the best years.
- VINTAGE:** The growing season was characterised by low winter and spring rainfall, which was followed by a hot spell in mid-December. The hot conditions were thankfully broken by almost 40 mm of rain in late January early February. The timing of this rain was perfect, particularly for the dry grown vines. Following the rain, the balance of the ripening season comprised warm days, but slightly cooler than average nights, helping the vines to cope with the warm conditions. Mataro was handpicked on 9 March 2016.
- TASTING:**
- Colour:** Vibrant purple red.
- Nose:** Savoury, spicy fruit aromatics with lifted plum and red cherry supported by hints of earth and leather.
- Palate:** Medium bodied, showing restrained power. Rich and pure with a seductive core of mulberry and plum fruit, supported by ample, long flowing waves of tannin.

*John Duval*

